



MILES TABLE  
*catering*



# BREAKFAST

## *continental breakfast*

assorted bagels, danishes and  
sweet cakes served with butter,  
cream cheese and jelly

5.95

## *breakfast sandwiches*

selection of our egg and cheese sandwiches or burritos

bacon

veggie

turkey sausage

chorizo burrito

8.95

## *morning breakfast buffet*

includes breakfast cakes, bagels, danish and  
seasonal fruit salad

ALONG WITH CHOICE OF 2 HOT ENTREES

farm fresh scrambled eggs

red pepper home fries

country pork sausage

applewood bacon

sriracha turkey sausage

tres leches french toast with dulce de leche

\$15.95



## *a la carte breakfast*

serves up to 10

scrambled eggs  
49.95

hard boiled eggs  
23.95

your choice breakfast meat  
54.95

your choice breakfast potatoes  
45.95

seasonal fruit salad  
39.95

assorted petite quiche  
59.95

tres leches french toast  
49.95

breakfast sandwiches  
79.95

yogurt parfait  
39.95



# LUNCH PACKAGES

## *associate lunch*

signature sandwiches,  
kettle chips  
and a miles dessert tray

11.95

## *executive lunch*

signature sandwiches  
kettle chips,  
choice of 1 side or salad  
and a miles dessert tray

13.95



## *grande lunch*

signature sandwiches  
kettle chips,  
choice of 2 sides or salads  
and a miles dessert tray

15.95

## *signature sandwiches*

varieties sold minimums of 5

tuscan turkey with roasted peppers

grilled chicken with chipotle aioli

smoked ham and jarlsburg

beef with onion jam, blue and arugula

fresh mozzarella and tomato

vegan veggie with hummus

## *sides and salads*

grilled vegetables

farro salad

quinoa salad

garden salad

apple walnut salad

miles house salad

potato vinaigrette

cucumber tomato salad

creamy potato salad

caesar salad

pasta salad du jour

# South Street Hot Buffet

miles house or garden salad, 2 entrees & choice of 2 sides  
21.95

## EGGPLANT FLORENTINE

ricotta, parmesan, spinach, basil, mozzarella, tomato sauce

## HERB GRILLED CHICKEN

garlic, fresh herbs and olive oil

## BRAISED SHORT RIBS

malbec, tomato, pearl onion, carrot, rosemary demi-glaze

## WILD MUSHROOM ORECCHIETTE

arugula, truffle oil, cream, parmesan

## RATATOUILLE

pan roasted garden vegetables with tomato and herbs

## CHICKEN BRUSCHETTA

balsamic glaze and tomato basil relish

## PULLED PORK

beer barbecue sauce and rolls

## CHICKEN MARSALA

marsala wine, mushroom, shallot

## HOMESTYLE CHICKEN CUTLETS

pan fried cutlets with fresh herbs and pecorino breadcrumbs

## TUSCAN SALMON

tomato, basil, aged balsamic

## MARYLAND CRAB CAKES

lump crab, bell pepper, scallion, parsley, lemon caper aioli

## STEAK CHIMICHURRI

marinated sliced flank with argentinian herb sauce

## THAI CHILI SALMON

grilled salmon fillet finished with thai sweet chili glaze



FILM NEGATIVE



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## Side Selections

buttery herb mashed potatoes

rosemary red potatoes

maple syrup & thyme sweet potato

almond cranberry rice pilaf

mexican style rice with beans

quinoa and mushroom pilaf

macaroni and cheese

penne pomodoro

harissa maple roasted carrots

roasted vegetables

grilled vegetables

sesame ginger green beans

green bean almondine

roasted broccoli

→ 14 A

→ 13

→ 13 A

→ 14

→ 14 A

# Stationary Displays

## GARDEN CRUDITÉS 3.50

an array of fresh cut garden vegetables served with creamy pesto dip

## MEZZE 6

an array of fresh cut garden vegetables, marinated feta, stuffed grape leaves, marinated olives and cumin garlic pita chips

## COCKTAIL SANDWICH DISPLAY 4.50 EACH

tuscan turkey, fresh mozzarella, miles roast beef, grilled vegetable & ham and swiss

## IMPORTED AND DOMESTIC CHEESE BOARD 7

featuring house cut dill havarti, spanish manchego, danish blue cheese, vintage white cheddar, red grapes, strawberries and dried fruit served with crackers

## SOUTHERN FRIED CHICKEN FINGERS 5 (5PC/SERVING)

buttermilk fried chicken with sweet mustard sauce

## TRADITIONAL ANTIPASTO 8.50

italian salami, olives, marinated mozzarella, stuffed and roasted peppers with garlic toasts

## HUMMUS DUO 5

lemon tahini hummus, roasted red pepper hummus, sliced persian cucumber, carrot served with cumin garlic pita chips

## SOUTHWESTERN CHIPS AND DIP 6

guacamole, pico de gallo and blue corn tortilla chips

## BRUSCHETTA DISPLAY 5

classic eggplant caponata and tomato basil with garlic toasts

## GOAT CHEESE TORT 80 (serves 16)

whipped goat cheese topped with onion jam served with crackers and toasts

## GULF SHRIMP COCKTAIL 7.50 (3pc/serving)

poached jumbo shrimp served with lemons and cocktail sauce

# Desserts

MOLLY'S MINIATURE SWEETS 4.95  
chef's selection of miniature sweet treats

MILES COOKIES AND BROWNIES 2.95  
assorted house baked cookies and walnut fudge brownies with  
andes chocolate mints

DESSERT BARS DISPLAY 3.95  
an assortment of sweet bars that may include:  
lemon, apple crumb, chocolate mousse or raspberry streusel

HANDCRAFTED CUP 'O CAKES 5.95  
seasonal cupcake selections layered with buttercream icing  
in a mason jar

SLICED FRUIT TRAY 4.95  
sliced seasonal melons, pineapple with grapes and fresh berries served with honey  
yogurt dip

# Beverages

LA COLOMBE COFFEE BOX (serves 8-10)  
each box includes sugar, splenda, half and half, stirrers and cups  
29.99

HERBAL TEA BOX (serves 8-10)  
each box includes lemon, honey, assorted tea bags, stirrers and cups  
24.99

ASSORTED JUICES  
10 oz orange, cranberry and apple  
2.50

ASSORTED SOFT DRINKS  
coke, diet coke, sprite, bottled water and la croix  
2



# ORDERING

E-mail or call in your order and have your meal delivered on time and ready to eat

## Notice

We request at least 24-48 hours notice for all catering orders. Additional notice may be require for hot buffets or large orders and menu availability is subject to change

## Order minimums

All orders require a 10 person minimum, unless otherwise noted.

## Disposables Cutlery

All orders include eco-friendly cutlery and plates. Bamboo or clear plastic may be included for an additional charge

## Wire racks and sternos

Available for \$10 per order

## Delivery within center city

Standard fee (monday - friday 7am to 3pm) - \$20

Monday - friday after 3pm - \$30

Weekends - \$40

Deliveries to outlying areas will incur an additional fee.

## Cancellations / Rescheduling

We request at least 24 hours notice for all catering orders. Additional notice may be require for hot buffets or large orders.

MILES TABLE  
*philadelphia*

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